

DINNER BANQUET FOR TWO

\$50PP
\$80PP paired with wine

COURSE 1

Witches Falls Vermentino Mt Tamborine, QLD

VEGAN SPRING ROLLS

Cabbage, shitake mushroom, carrot & vermicelli

SATAY CHICKEN *

Peanut sauce & pickled veggies

COURSE 2

Collector Rosé Canberra District, ACT

CHAR-GRILLED EGGPLANT *

Okra, onion, coriander, shallots, mint, chilli
& Thai apple eggplant

PAD THAI NOODLES CHICKEN *

Thin rice noodles, egg, tofu, garlic chives, bean sprout,
pickled radish, crushed peanuts & chilli

COURSE 3

Ministry of Clouds Tempranillo Grenache, SA

CASHEW-NUT STIR-FRY WAGYU *

Snowpea, broccoli, carrot, spring onion, cashews & chilli

MALAYSIAN YELLOW CURRY *

Eggplant, potato, pumpkin, spiced yoghurt

JASMINE RICE & ROTI

*Gluten Free Option **